



Easter Brunch

SUNDAY, APRIL 9 • 10AM - 3PM

ENTREES

BUILD YOUR OWN OMELET served with home fries & toast • choice of three: ham bacon sausage onion pepper tomato spinach cheddar swiss feta	14
EGGS BENEDICT english muffin canadian bacon hollandaise home fries	15
FRENCH TOAST sourdough macerated berries whipped cream cheese NH maple syrup	13
STEAK & EGGS 8 oz. New York strip steak two eggs your way potatoes au gratin	22
BABY SPINACH SALAD blueberries raspberries candied walnuts feta champagne vinaigrette	7/9
CLASSIC CAESAR SALAD romaine hearts parmesan crisps herb croutons classic caesar dressing ADD: chicken +6 salmon +12 steak +15	7/9
HAM DINNER maple brown sugar bourbon glaze potatoes au gratin haricot vert	22
LAMB SHANK lamb hind shank demi-glace de veau garlic parmesan truffle mash caramelized carrots	32
MAPLE SALMON wild rice blend haricot vert pecan maple crust	25
ROASTED VEGETABLE RAVIOLI english peas mint ricotta house made lemon beurre blanc	24

SIDES

FRUIT SALAD APPLEWOOD SMOKED BACON SAUSAGE HOME FRIES POTATO AU GRATIN	5
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DESSERT

NEW YORK STYLE CHEESECAKE macerated berries whipped cream	8
CHOCOLATE CHIP CANNOLI cappuccino gelato	8
NH MAPLE BREAD PUDDING maple crème anglaise	8
CARROT CAKE cream cheese frosting whipped cream salted caramel drizzle	8
FLOURLESS CHOCOLATE TORTE macerated berries whipped cream raspberry coulis	8